

KINOME JAPONICA

JAPANESE FOOD CULTURE

Featured on Hugh Fearnley-Whittingstall's River Cottage Veg Heroes, Sachiko is the brains and passion behind Kinome Japonica and we're really excited to welcome her to our newest pop-up here at Urban Church St.

In recent years Sachiko has developed her craft in the London kitchens of Wabi in Holborn, Mitsukoshi in Piccadilly and as an assistant to the Head Chef at Umu, a Michelin-star Japanese restaurant in Mayfair, London.

She proceeded to develop her skill with fish at Atari-Ya, a Japanese fishmonger's also in London, producing sashimi for a largely Japanese clientele. Sachiko continues to teach Japanese cooking at Leiths School of Food and Wine, London, Demuths Vegetarian Cookery School, Bath and Harborne Food School, Birmingham.

FISH TASTING MENU

- £40 PER HEAD

TATAKI

Seared tuna with home grown sprouts & wasabi dressing

CRAB CROQUETTE

Cornish crab panko croquette served with tonkatsu sauce

KINOME AE

Miso & kinome herb vinaigrette with squid, bamboo & asparagus

SARDINE

Slow-cooked sardine, nama fu & rapeseed flower

CHIRASHI SUSHI

Shiitake, egg, mange-tout, salmon roe & prawn served with miso soup

SAKURA DESSERT

Hand-picked cherry blossom mocchi ice cream with pickled sakura flower jelly

VEGETARIAN TASTING MENU

- £40 PER HEAD

TATAKI

Marinated tempeh with home grown sprouts & wasabi dressing

BEAN CROQUETTE

Edamame & broad bean panko croquette served with tonkatsu sauce

KINOME AE

Miso & kinome herb vinaigrette with konnyaku yam & asparagus

KABA YAKI

Lotus root & nori seaweed bake, nama fu & rapeseed flower

CHIRASHI SUSHI

Shiitake, egg, mangetout & koya tofu served with miso soup

SAKURA DESSERT

Hand-picked cherry blossom mocchi ice cream with pickled sakura flower jelly

DATES;

(Service from 7pm each night, last orders 8.45pm)

MAY

SATURDAY 6TH

FRIDAY 12TH

SATURDAY 20TH

THURSDAY 25TH

JUNE

FRIDAY 2ND

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